

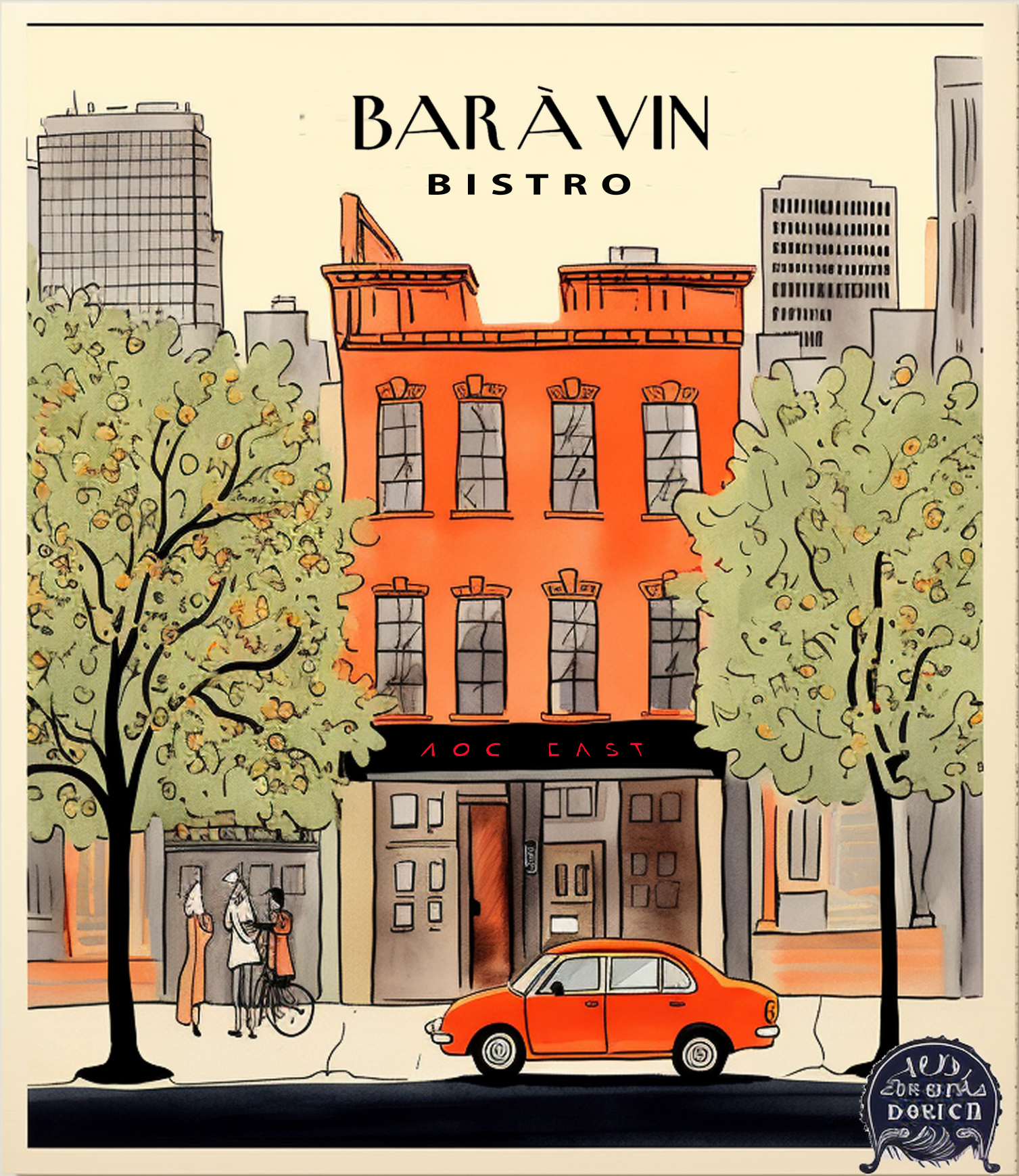
HAPPY HOUR EVERYDAY 12PM-6PM

MONDAY TO SUNDAY 12PM-11PM

BRUNCH SAT-SUN 12PM-4PM

EAST

A.O.C



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CHEF/ OWNER
ROMAIN BONNANS
SOMMELIER/ OWNER
JEROME LEROY

PETIT PLAT/TAPAS

- 

\$16

FRENCH ONION SOUP

Swiss Cheese, Bread
- Alsatian white
- \$16

SAUTÉED BABY BRUSSEL SPROUTS

Chipotle Mayo on the Side 🌱
- Alsatian white
- \$15

RATATOUILLE & CROSTINI AUX HERBES

Fresh Tomato, Eggplant, Zucchini, Red Peppers, Green Peppers, and Onions served with Crostini 🌱 🥫
- Red Rhone
- \$19.5

ESCARGOTS AU PASTIS À L'ANCIENNE

6 pieces dusted with Bread Crumbs
- Bourgogne Blanc
- \$2.75 ea

EAST COAST OYSTER

Beausoleil Oysters 🥫 🌱
- Chablis



SALADS

- 

\$24

ITALIAN BURRATA SALAD

Marinated Bell Peppers, Pesto, Heirloom Cherry Tomatoes, Mixed Greens 🌱 🥫
- Rosé
- \$24

ORGANIC CHOPPED KALE SALAD

Watermelon Radish, Brussel Sprouts, Pine Nuts, Heirloom Cherry Tomatoes, and Parmesan Cheese 🌱 🥫
- Rosé
- \$24

CROUSTILLANT DE CHÈVRE CHAUD SALAD

Endive Lettuce, Baby Spinach, Heirloom Cherry Tomatoes, and Goat Cheese 🌱
- Sancerre

SIDES

- FRENCH FRIES 🌱 🥫 🥫

add Truffle Oil and Shaved Parmesan

\$10

+ \$3.5
- POTATO GRATIN 🌱 🥫

\$13.5
- HOUSE MIX SALAD 🌱 🥫

\$12
- FRENCH STRING BEANS 🌱 🥫

\$12



CHEESE & CHARCUTERIE



- HOMEMADE CHARCUTERIE PLATTER

Choose from 1 to 5 🌱 🥫

\$10 - \$40

- LE GRAND MIX

3 Charcuteries, 3 Cheeses

\$45

- ARTISANAL CHEESE PLATTER

Choose from 1 to 5 🌱 🥫

\$10 - \$40

CHEESE

- BRILLÂT SAVARIN

COMTE

FOURME D' AMBERT

BRIE FERMIER

LANGRES
- COUPOLE

TOMME DE SAVOIË

LA TUR

FRENCH RACLETTE

CHARCUTERIE

- SMOKED DUCK BREAST

FRENCH HAM

DUCK RILLETES

GARLIC SAUSAGE
- PATÉ DE CAMPAGNE

PROSCIUTTO

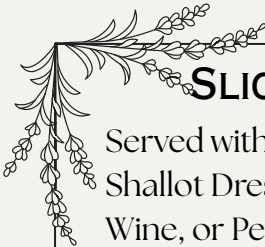
SAUCISSON

CHORIZO

DIET FRIENDLY KEY

-  VEGAN
-  GLUTEN FREE
-  DAIRY-FREE
-  VEGETARIAN

BISTRO



- SLICED DRY AGED NY SHELL STEAK

Served with Unlimited French Fries, a House Salad w. Shallot Dressing and a choice of 3 sauces: Béarnaise, Red Wine, or Peppercorn Sauce 🥫 🌱

\$49.95

- “VACHE ET VIN” FORMULA

Add a half of a Carafe of Somm’s Choice Red Wine

+\$14.95



- AOC BURGER & FRENCH FRIES

Additional options \$2 ea: Roquefort, Swiss, Cheddar, Bacon, Caramelzed Onions, and/or Mushrooms 🥫

\$24
- Beaujolais

- HANGER STEAK

Served with Haricots Verts and a choice of Béarnaise or Red Wine Sauce 🥫 🌱

\$39
- Bordeaux

- TAGLIATELLES À LA CARBONARA

Fresh Tagliatelle Pasta with Bacon and Egg Yolk

\$28
- Bourgogne Blanc

- GRILLED NORTH ATLANTIC SALMON

Served with Vegetable Ratatouille 🥫 🌱

\$34
- Sancerre

- HUDSON VALLEY DUCK LEG CONFIT

Served w. a Frisée Salad and Fingerling Potatoes

\$35
- Pinot Noir

- COUSCOUS ROYAL

Merguez, Lamb Shoulder, Chicken, Vegetables, w. a side of Harissa Sauce

\$38
- Beaujolais

- VEGETABLE RISOTTO W/ WHITE TRUFFLE OIL

Mushrooms, Spinach, Carrots 🌱

\$25
- Sparkling

- VEGETARIAN COUSCOUS

Includes Mushrooms, Spinach, and Carrots 🌱

\$32
- Beaujolais



- WINE PAIRING

FOLLOW OUR SOMMERLIER’S SUGGESTED WINE GLASS PAIRING AND GET \$2 OFF